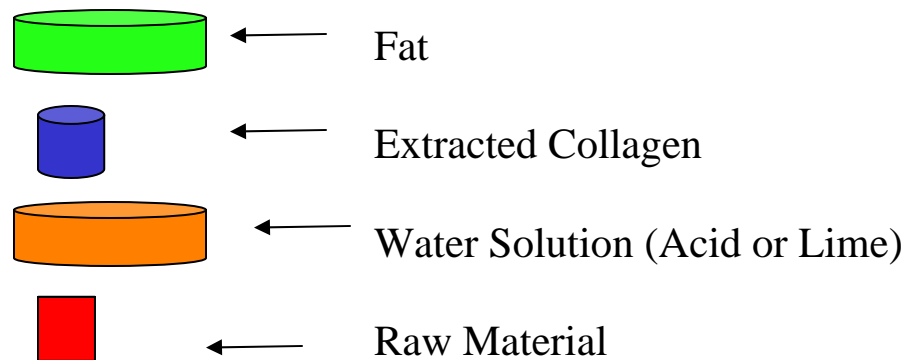


## Definition of Type A & Type B Processes

Type A-Identifies the process of acid treated raw materials typically used on pork due to young age of animal. Processing in acid solution allows for faster breakdown of the pig skin collagen but is less efficient on beef.

Type B-Identifies the process of base lime treatment. A saturated lime solution is typically used on beef hides instead of acid since it is more effective in breaking down beef collagen and gives a better yield.

### COOKING PROCESS / COOKING VAT



The first extraction of collagen produces Bloom (Gel Strength) of about 275-300g  
The second extraction of collagen produces Bloom (Gel Strength) of about 240-280g  
The third extraction of collagen produces Bloom (Gel Strength) of about 150-240g  
The fourth extraction of collagen produces Bloom (Gel Strength) of about 50-150g

Each time collagen is extraction the temperature of the vat is increased.

The process of Hydrolysis involves the adding of enzymes to break down the protein chains

Gelatin Hydrolysate carries a fragmented chain of protein that cannot gel. It is equivalent to a zero bloom.

In general, the enzymes are added to a lower temperature vat after the original 4 extractions have been made.